

Crab brûlée

Ingredients

- 110g/4oz brown crabmeat
- pinch of chilli flakes
- 1 free-range egg
- 1 free-range egg yolk
- 150ml/5fl oz double cream

For the hollandaise

- 2 free-range egg yolks
- 1 tbsp white wine vinegar
- 55g/2oz unsalted butter, melted
- pinch paprika

Preparation method

1. Preheat the oven to 220C/425F/Gas 7.
2. To make the crab brûlée, mix the crabmeat, chilli, egg, egg yolk and cream in a bowl.
3. Pour the mixture into an ovenproof dish and place in the oven to bake for 10-12 minutes, until just set and golden brown.
4. For the hollandaise, whisk the egg yolks in a bowl with the vinegar. Gradually whisk in the melted butter to create a thick mayonnaise-like consistency.
5. Pour the hollandaise over the crab brûlée and place under a grill on its highest setting until golden.
6. Sprinkle with paprika and serve.

less than 30 mins

preparation time

10 to 30 mins

cooking time

Makes 1

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